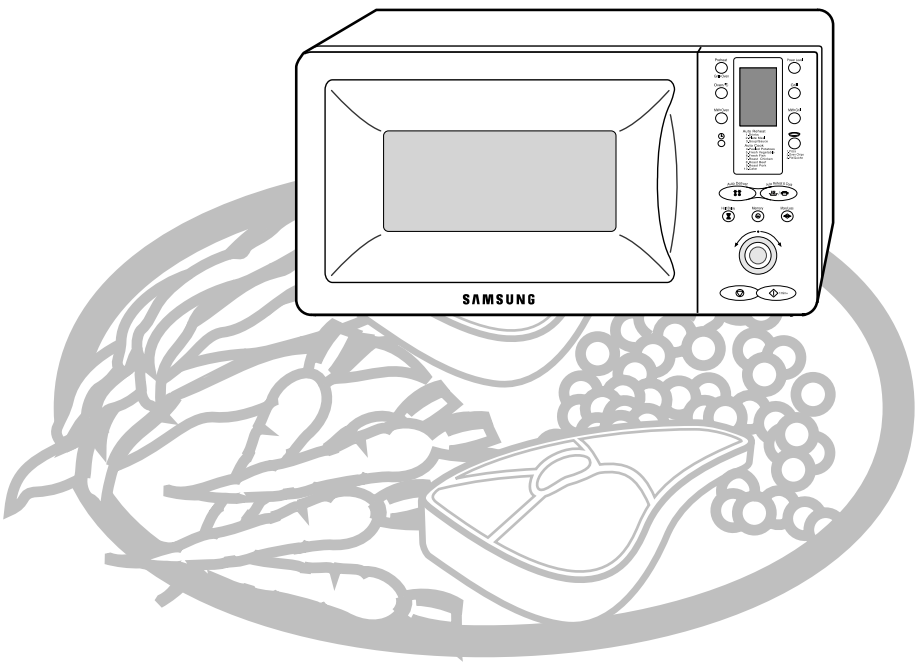
SAMSUNG

MICROWAVE OVEN

CE325KF

Owner's Instructions



CODE NO. : DE68-00506A

Quick Look-up Guide

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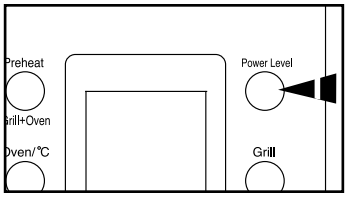
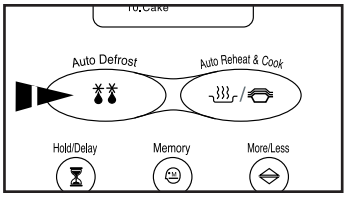
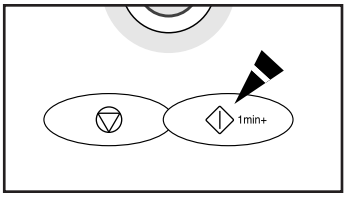


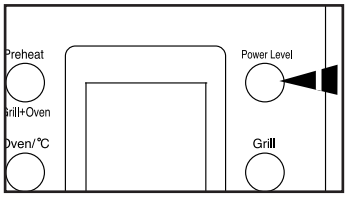
Place the food in the oven.
Press the Leistungsstufe button.



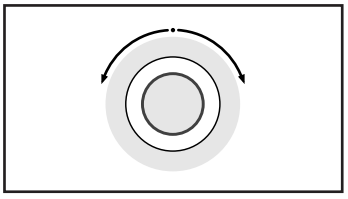
Place the frozen food in the oven.
Select the food category by pressing the Auftau-Automatik( )button one or more times.



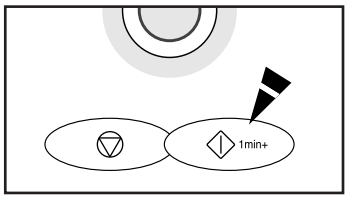
Leave the food in the oven.
Press (1min+) one or more times for each extra minute that you wish to add.



Press the Leistungsstufe button until the appropriate power level is displayed.
Select the cooking time by turning the dial knob as required.

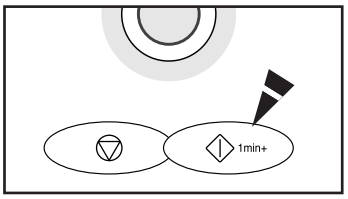


Select the weight by turning the dial knob as required.
Increase or decrease the time, as required, by pressing Plus/Minus( ).



Press Start(1min+) button.
Result:

- Cooking starts
- When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- If the door is open, or the Stop( ) button is pressed, current time will be displayed.



Press Stasr(1min+) button.

You have just purchased a SAMSUNG microwave oven.

Your Owner's Instructions contain much valuable information on cooking with your microwave oven. Take the time to read them as they will help you take full advantage of the microwave oven features.

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Using this Instructions Booklet

contain much valuable information on cooking with your microwave oven:

- ***Safety precautions***
- ***Suitable accessories and cookware***
- ***Useful cooking tips***

Inside the cover you will find a quick look-up guide explaining three basic cooking operations:

- ***Cooking a dish (microwave)***
- ***Defrosting a dish***
- ***Adding an extra minute, if the dish is not cooked or reheated enough***

At the end of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.

The illustrations in the step-by-step procedures use four different symbols.

Press

Push

Important

Note

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face, or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use with first a damp cloth and then a final wipe with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer.
It is particularly important that the oven door closes properly and that there is no damage to the :
(1) Door, Door seals and sealing surfaces
(2) Door hinges (broken or loose)
(3) Power cable

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

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Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

DO NOT use any metallic cookware in the microwave oven:

- Metallic containers
- Dinnerware with gold or silver trimmings
- Skewers, forks, etc.

Reason: Electric arcing or sparking may occur and may damage the oven.

DO NOT heat:

- Airtight or vacuum-sealed bottles, jars, containers
  Example: Baby food jars
- Airtight food
  Example: Eggs, nuts in shells, tomatoes

Reason: The increase in pressure may cause them to explode.

Tip: Remove lids and pierce skins, bags, etc.

DO NOT operate the microwave oven when it is empty.

Reason: The oven walls may be damaged.

Tip: Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty.

DO NOT cover the side or rear ventilation slots with cloths or paper.

Reason: The cloths or paper may catch fire as hot air is evacuated from the oven.

ALWAYS use oven gloves when removing a dish from the oven.

Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish. The dishes are therefore hot.

DO NOT touch heating elements or interior oven walls.

Reason: These walls may be hot enough to skin burn even after cooking is finished, although they do not appear to be so. Keep away from hot spot. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.

- To reduce the risk of fire in the oven cavity.
  - Do not store flammable materials in the oven.
  - Remove wire twist ties from paper or plastic bags.
  - Do not use your microwave oven to dry newspapers.
  - If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply.

Take particular care when heating liquids and baby foods.

- ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to equalize.
- Stir during heating if necessary and ALWAYS stir after heating.
- To prevent eruptive boiling and possible scalding, you should stir before, during, and after heating.
  In the event of scalding, follow these FIRST AID instructions :
  Immerse hand in cold water for at least 10 minutes. Cover with clean, dry dressing. Do not apply any creams, oils or lotions.
- NEVER fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
- ALWAYS check the temperature of baby food or milk before giving it to the baby.
- NEVER heat a baby's bottle with the teat on, as the bottle may explode if overheated.

Be careful not to damage the power cable.

- Do not immerse power cable or plug in water and keep power cable away from heated surfaces.
- Do not operate this appliance if it has a damaged power cable or plug.

Stand at arm's length from the oven when opening the door.

Reason: The hot air or steam released may cause scalding.

☞ Pleease don't mind if the oven works continuously after the cooking over.

Reason: This product is designed to fan for five minutes, not operating microwave oven(MWO), to cool down the inner electronic parts when the stop button is pressed or the door is opened after finishing cooking in case that the MWO operates for more than 3 minutes in cooking(MWO only, MWO+GRILL, MWO+CONVECTION) including but not limited to MWO's function.
(When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
If the door is open, or the Stop(⏚) button is pressed, current time will be displayed.)

IMPORTANT SAFETY INSTRUCTIONS

During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic paper or other combustible material.

IMPORTANT:

Young children should NEVER be allowed to use or play with the microwave oven.

Nor should they be left unattended near the microwave oven when it is in use.

Items of interest to children should not be stored or hidden just above the oven.

Accessories

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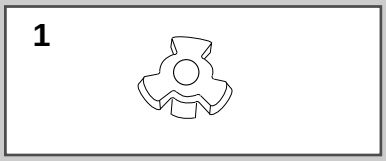

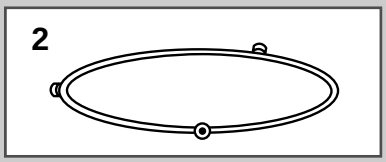

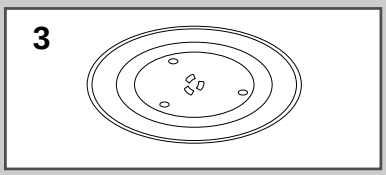

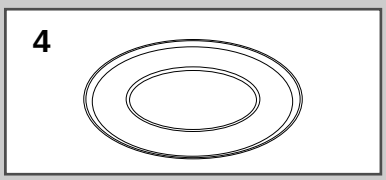

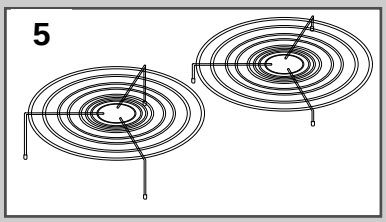

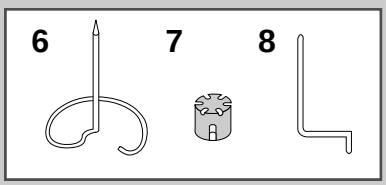

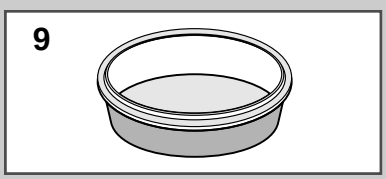

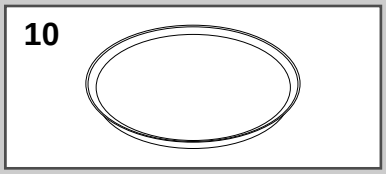

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

1 **Coupler**, to be placed correctly over the motor shaft in the base of the oven.

Purpose: The coupler rotates the glass plate.

2 **Roller ring**, to be placed in the centre of the oven.

Purpose: The roller ring supports the glass plate.

3 **Glass plate**, to be placed on the roller ring with the centre fitting on to the coupler.

Purpose: The glass plate serves as the main cooking surface; it can be easily removed for cleaning.

4 **Convection tray**, to be placed on the glass plate.

Purpose: The convection tray is used for the traditional (convection or grill) or combination (microwave + convection or grill, convection+grill) cooking modes.

5 **Metal racks** (High rack, Low rack), to be placed on the convection tray.

Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the glass plate and a second dish on the rack. The metal racks can be used in grill, convection and combination cooking.

6,7,8 **Roasting spit, Coupler Barbecue and Skewer,** to be placed in the glass bowl.

Purpose: The roasting spit is a convenient way of barbecuing a chicken, as the meat does not have to be turned over. It can be used for grill combination cooking.

9 **Glass bowl**, to be placed on the convection tray .

Purpose: Roasting stand is placed on the glass bowl.

10 **Crusty plate**, to be placed on the glass plate (CE116KT/CE118KF only).

Purpose: The crusty plate is used to brown food better in the microwave or grill combination cooking modes and keep pastry and pizza dough crisp.

DO NOT operate the microwave oven without the coupler, roller ring and glass plate.

Installing Your Microwave Oven

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This microwave oven can be placed almost anywhere (kitchen work surface or shelf, movable trolley, table).

For your personal safety, this appliance must be:

- Properly earthed (3-pin plug)
- Plugged into a standard 230 Volt, 50 Hz, AC earthed socket

1 Install the oven on a flat, level, stable surface. Make sure there is adequate ventilation for your oven by least 10cm(four inches) of space behind, on the sides of the oven and 20cm(eight inches) of above and 85cm(thirty three inches) of the floor.

2 Never block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.

3 Remove all packing materials inside the oven. Install the roller ring and glass plate. Check that the glass plate rotates freely.

4 Plug the cable into a 3-pin, earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable (references KDK KKP 4819 D or EUROELECTRIC 1410 or ZD16A or EUROELECTRIC 3183Y).

Recommendations

DO NOT install the microwave oven in hot or damp surroundings.
Example: Next to a traditional oven or radiator.

The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven.

Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

Setting the Time

Your microwave oven has an inbuilt clock. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

- ***When you first install your microwave oven***
- ***After a power failure***

Do not forget to reset the clock when you switch to and from summer and winter time.

1

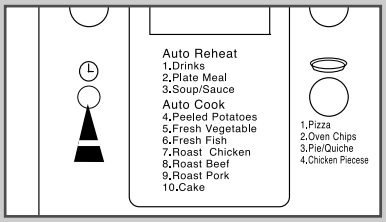
To display the time in the...	**Then press the Clock (🕒) button...**
24-hour notation	Once
12-hour notation	Twice

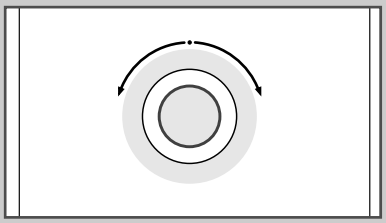
2 Turn the dial knob to set hour.

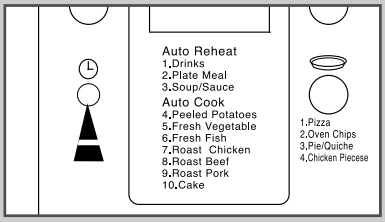
3 Press the clock(🕒) button.

4 Turn the dial knob to set minute.

5 When the right time is displayed, press (🕒) to start the clock.
Result: The time is displayed whenever you are not using the microwave oven.







How a Microwave Oven Works

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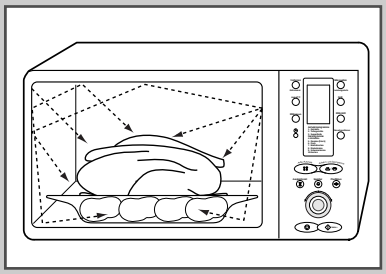


Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- ***Defrost***
- ***Reheat***
- ***Cook***

Cooking Principle

1 The microwaves generated by the magnetron are distributed uniformly as the food rotates on the glass plate. The food is thus cooked evenly.

2 The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.

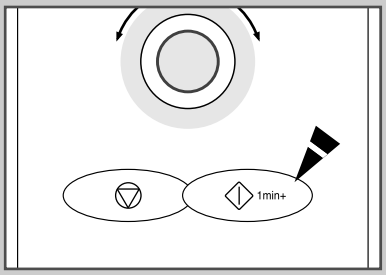
3 Cooking times vary according to the recipient used and the properties of the food:

- Quantity and density
- Water content
- Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food

Checking that Your Oven is Operating Correctly



The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "What to Do if You are in Doubt or Have a Problem" on the next page.

- The oven must be plugged into an appropriate wall socket.
- The glass plate must be in position in the oven.
- If a power level other than the maximum (100% - 900 W) is used, the water takes longer to boil.

1 Open the oven door by pushing the handle on the right side of the door. Place a glass of water on the glass plate. Close the door.

2 Press the Start (◊ 1min+) button and set the time to 4 to 5 minutes, by pressing the (◊ 1min+) button the approprinte number of times.
Result: The oven heats the water for 4 to 5 minutes. The water should then be boiling.

What to Do if You are in Doubt or Have a Problem

GB

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

Problem	Checks/Explanation/Solution
◆ Condensation inside the oven ◆ Air flow around the door and outer casing ◆ Light reflection around the door and outer casing ◆ Steam escaping from around the door or vents	This is normal.
The food is not cooked at all	◆ Have you set the timer correctly and pressed the Start (◇ 1min+) button? ◆ Is the door closed? ◆ Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered.
The food is either overcooked or undercooked	◆ Was the appropriate cooking length set for the type of food? ◆ Was an appropriate power level chosen?
Sparking and cracking occur inside the oven (arcing)	◆ Have you used a dish with metal trimmings? ◆ Have you left a fork or other metal utensil inside the oven? ◆ Is aluminium foil too close to the inside walls?
The oven causes interference with radios or televisions	◆ Slight interference may be observed on televisions or radios when the oven is operating. This is normal. Solution: Install the oven away from televisions, radios and aerials. ◆ If interference is detected by the oven's microprocessor, the display may be reset. Solution: Disconnect the power plug and reconnect it. Reset the time.

If the above guidelines do not enable you to solve the problem, take a note of:

- ***The model and serial numbers, normally printed on the rear of the oven***
- ***Your warranty details***
- ***A clear description of the problem***

Then contact your local dealer or SAMSUNG after-sales service.

Cooking/Reheating

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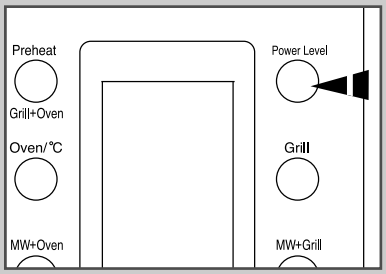
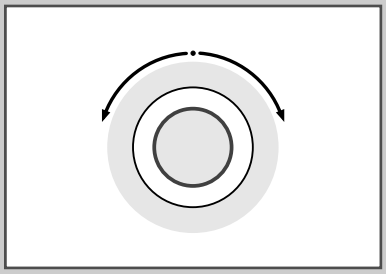
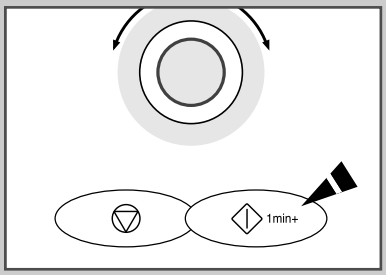






The following procedure explains how to cook or reheat food.

ALWAYS check your cooking settings before leaving the oven unattended.

1 Open the door. Place the food in the centre of the glass plate. Close the door.

Never switch the microwave oven on when it is empty.

2 Press the Leistungsstufe button.
Result: The following indications are displayed:
- (microwave mode)
- (one-stage cooking)
- 100% (maximum cooking power)

3 Select the appropriate power level by pressing the Leistungsstufe button again until the corresponding percentage is displayed. Refer to the power level table below for further details.

4 Set the cooking time by turning the dial knob.
Example: For a cooking time of 3 minutes, 30 seconds, turn the dial knob to the right to set 3:30.
Result: The cooking time is displayed.

5 Press the Start (1min+) button.
Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:
- When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- If the door is open, or the Stop ( ) button is pressed, current time will be displayed.

If you wish to heat a dish for a short period of time at maximum power (100%), you can also simply press the Start (1min+) button once for each minute of cooking time. The oven starts immediately.

Microwave mode can be programmed to cook food in up to two stages.

Power Levels and Time Variations

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between ten power levels.

Power Level	Percentage	Output	Power Level	Percentage	Output
HIGH	100%	900 W	MEDIUM	50%	450 W
SAUTÉ	90%	810 W	MEDIUM LOW	40%	360 W
REHEAT	80%	720 W	DEFROST	30%	270 W
MEDIUM HIGH	70%	630 W	LOW	20%	180 W
SIMMER	60%	540 W	WARM	10%	90 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

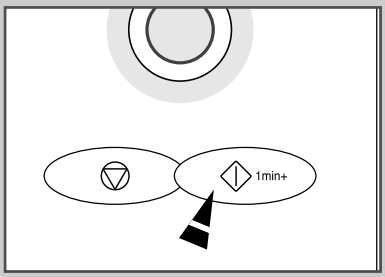
If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased

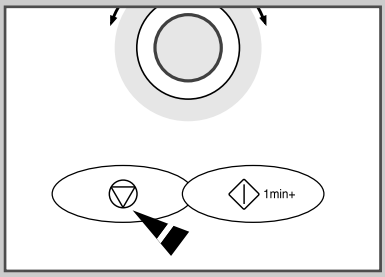
Stopping the Cooking

GB

You can stop cooking at any time so that you can:

- ***Check the food***
- ***Turn the food over or stir it***
- ***Leave it to stand***



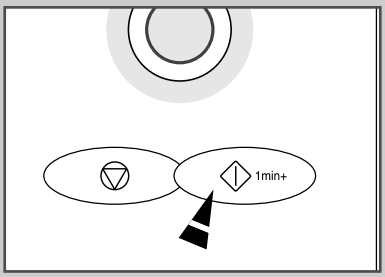


To stop the cooking...	**Then...**
Temporarily	Open the door. Result: Cooking stops. To resume cooking, close the door again and press START(◇ 1min+) button.
Completely	Press the STOP(▽) button. Result: Cooking stops. If you wish to cancel the cooking settings, press the STOP (▽) button again.

Adjusting the Cooking Time

Like traditional cooking, you may find that, depending on the food's characteristics or your tastes, you have to adjust the cooking times slightly. You can:

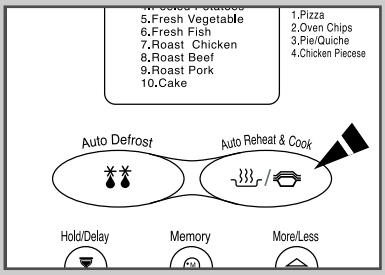
- ***Check how cooking is progressing at any time simply by opening the door***
- ***Increase or decrease the remaining cooking time***

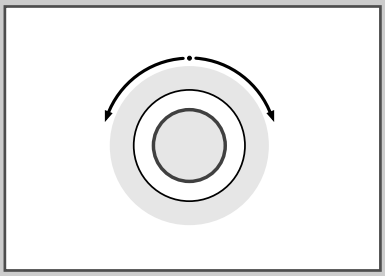


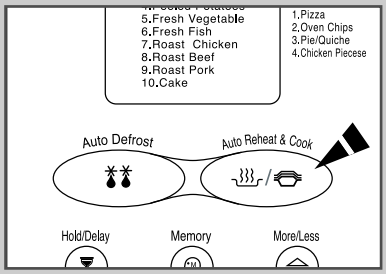
To increase the cooking time of your food, press the (◇ 1min+) button once for each minute to added.

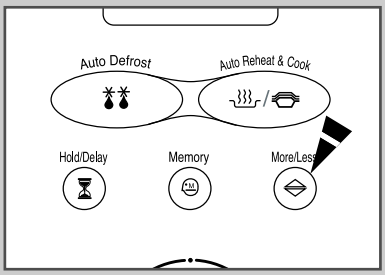
Example: To add three minutes, press (◇ 1min+) button three times.

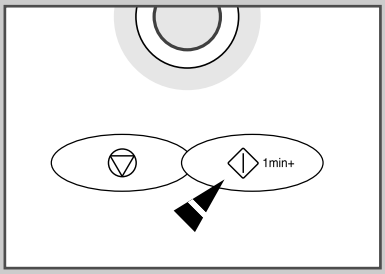
Using the Auto Reheat & Cook Feature











The Auto Reheat & Cook(( ) feature has ten pre-programmed cooking times. You do not need to set either the cooking times or the power level.

You can adjust the size of the serving by pressing the Dish button.

Use only recipients that are microwave-safe.

1 Open the door.

2 Place the food in the centre of the glass plate.

3 Close the door.

4 Select the type of food that you are cooking by pressing the Aufwärm-und Garprogramme( ) button and turn the dial knob to select proper auto item(1 to 10). Refer to the table on the following page for a description of the various pre-programmed settings.

5 Select the size of the serving by pressing the Aufwärm-und Garprogramme( ) button one or more times.

6 Increase or decrease the cooking time, if necessary, by pressing the Plus/Minus ( ) buttons respectively.

7 Press Start (1min+) button.

Result: The food is cooked according to the pre-programmed setting selected.

- When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- If the door is open, or the Stop ( ) button is pressed, current time will be displayed.

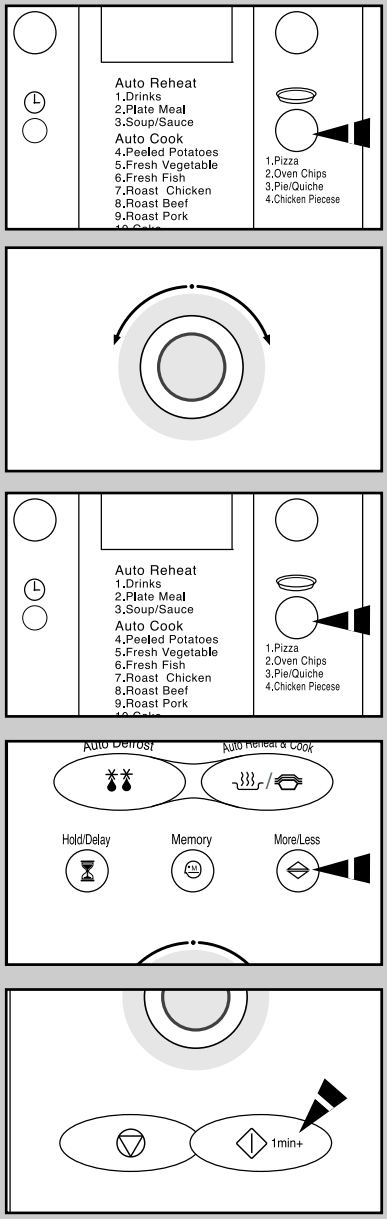
GB

Here are a few tips and recommendations to be followed when cooking or reheating food with the Auto Reheat & Cook feature.

Code	Food	Serving Size	Standing Time	Recommendations
1 - 1 - 2 - 3 - 4	Drinks	150 ml 300 ml 450 ml 600 ml	1 - 2 mins	Take the coffee, tea, milk or water with room temperature or out of the refrigerator and pour it into heat-resistant container.
2 - 1 - 2	Plated meal	300 - 400 g 450 - 550 g	2 - 3 mins.	Take the dish out of the refrigerator and cover it with microwave cling film. This programme is for meals with meat pieces in sauce/gravy and cooked vegetables with a side-dish such as mashed potatoes or noodles.
3 - 1 - 2	Soup/sauce	200 - 250 g 400 - 500 g	1 - 2 mins.	Pour the soup or sauce into a deep soup plate or ceramic bowl. Cover with a lid during reheating and stir before leaving to stand.
4 - 1 - 2 - 3	Peeled Potatoes	400 - 500 g 550 - 650 g 700 - 800 g	2 - 3 mins	Take potatoes which are having a similar size. Wash and peel them, and put them in a glass bowl and add 150-200 ml of water. Cover with a lid during cooking and standing
5 - 1 - 2 - 3	Fresh vegetables	200 - 250 g 400 - 500 g 600 - 700 g	2 - 3 mins.	Place the vegetables in a glass bowl and add 45 - 60 ml of water. Cover with a lid during cooking. Stir before leaving to stand, still covered with a lid. This programme is especially suitable for firmer vegetables like broccoli, cauliflower , carrots etc.
6 - 1 - 2 - 3	Fresh fish	200 g 400 g 600 g	2 - 3 mins.	Arrange the fish in a glass plate and cover with microwave cling film. This programme for fresh fish is for whole fish or fish fillets of trout, plaice, salmon and cod.
7 - 1 - 2 - 3	Roast chicken	700 g 1000 g 1500 g	5 - 10 mins.	Brush the chicken with and spices (pepper, salt, etc.) oil and put it on the low rack. Turn the chicken over as soon as the oven beeps.
8 - 1 - 2 - 3	Roast beef	1000 g 1500 g 2000 g	5 - 10 mins.	Brush the beef with oil and spices(no salt, add salt later after roasting) and put it on the low rack. Turn the beef over as soon as the oven beeps.
9 - 1 - 2 - 3	Roast pork	1000 g 1500 g 2000 g	5 - 10 mins.	Brush the pork with oil and spices(no salt, add salt later after roasting) and put it on the low rack. Turn the pork over as soon as the oven beeps.
10 - 1 - 2 - 3 - 4	Cake	600 - 700 g 750 - 850 g 900 - 1000 g 1100 -1200 g	5 - 10 mins	Put the dough into baking container which is suitable fot microwaving and heat resistant. Put the baking container on the low rack on the convection tray on the glass plate. This program is suitable for all kinds of cakes which are based on a dough-mixture of flour, eggs, sugar, butter and milk.

Using a Crusty Plate

GB



Normally when cooking food, such as pizzas or pies, on a grill or in a microwave oven, the dough or pastry becomes soggy. This can be avoided by using a crusty plate; as a high temperature is reached quickly, the crust turns crisp and brown.

The crusty plate can also be used for bacon, eggs, sausages, etc.

Before using the crusty plate, preheat it by selecting the combination mode for 3 to 5 minutes:

- Combination of convection (250°C) and microwaves (70% power level)

  or

- Combination of grill and microwaves (70% power level)

See pages 25 and 26 respectively.

1 Preheat the crusty plate, as described above.

☛ Use oven gloves at all times as the crusty plate will become very hot.

2 Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.

3 Place the food on the crusty plate.

☛ Do not place any recipients on the crusty plate that are not heat-resistant (plastic bowls for example).

4 Place the crusty plate on the glass plate in the microwave oven.

☛ Never place the crusty plate in the oven without the glass plate.

5 Select the appropriate Crusty Reheat programme, by pressing the Crusty Reheat ( ) button and turn the dial knob to select proper auto items(C1 to C3). Refer to the table below.

6 Select the serving size by pressing the Crusty Reheat ( ) button one or more times.

7 Increase or decrease the cooking time, if necessary, by pressing the Plus/Minus ( ) buttons respectively.

8 Press Start (1min+) button.
Result: The food is cooked according to the programme selected.
- When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- If the door is open, or the Stop ( ) button is pressed, current time will be displayed.

Code	Food	Serving Size	Preheating Time	Standing Time	Recommendations
C1 - 1 - 2	Pizza (frozen and ready to heat)	300 - 350 g 375 - 450 g	3 mins.	-	Preheat the crusty plate using the grill + microwave combination mode. Place the pizza on the crusty plate on the glass plate.
C2 - 1 - 2	Oven Chips (frozen and suitable for heating in an oven)	250 g 450 g	4 mins.	-	Preheat the crusty plate using the convection + microwave combination mode. Place the chips on the crusty plate on the low rack.
C3 - 1 - 2	Pie/Quiche (chilled and ready to heat)	160 - 210 g 340 - 550 g	3 mins.	2 mins.	Preheat the crusty plate using the grill + microwave combination mode. Place the pie or quiche on the

Using a Crusty Plate (continued)

GB

How to clean the crusty plate

The best way to clean the crusty plate is to wash it with hot water and detergent and rinse off with clean water. Do not use a scrubbing brush or a hard sponge otherwise the top layer will be demaged.

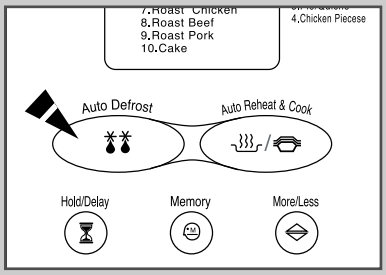
As the crusty plate has a Teflon layer, if you use it incorrectly, it can be damaged.

- Never cut the food on the plate. Remove the food from the plate prior to cutting.
- Turn the food over preferably with a plastic or wooden spatula.

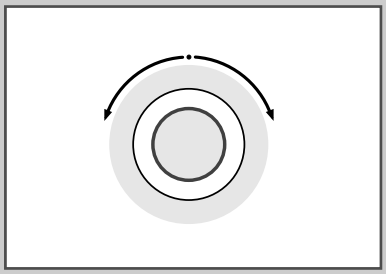
Using the Auto Defrost Feature

The Auto Defrost feature enables you to defrost meat, poultry or fish. The defrost time and power level are set automatically. You simply select the programme and the weight.

Use only recipients that are microwave-safe.

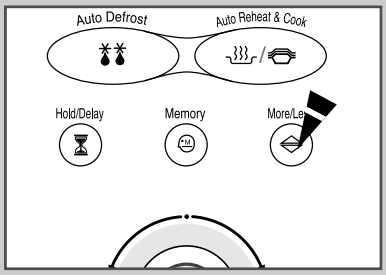


1 Open the door.
Place the frozen food in the center of the glass plate. Close the door.



2 Press the Auftau-Automatik(⁂) button.
Result: The following indications are displayed:
(Auto Defrost mode)
(code number)
0.0 (weight)

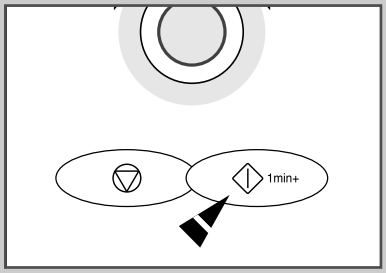
3 Press the Auftau-Automatik (⁂) button one or more times according to the type of food to be defrosted. Refer to the table on the following page for further details.



4 Select the food weight by turning the dial knob.

5 Increase or decrease the defrost time, if necessary, by pressing the Plus/Minus (⟺) buttons respectively.

6 Press Start (◇ 1min+) button.
Result:
- Defrosting begins.
- The oven beeps half way through defrosting to remind you to turn the food over.



7 Press Start (◇ 1min+) again to finish defrosting.
Result:
- When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- If the door is open, or the Stop (▽) button is pressed, current time will be displayed.

You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 30%. Refer to the section entitled "Cooking/Reheating" on page 12 for further details.

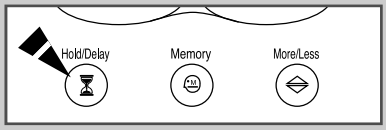
Using the Auto Defrost Feature (continued)

The following table presents the various Auto Defrost programmes, the weights, standing times and any appropriate recommendations.

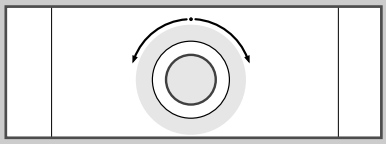
Code	Food	Serving Size	Standing Time	Recommendations
1	Meat	0.2 - 2.0 kg	20 - 30 mins.	Shield the edges with aluminium foil. Turn the meat over when the oven beeps. This programme is well-suited to beef, pork, steaks, pork chops and minced meat.
2	Poultry	0.2 - 2.0 kg	20 - 30 mins.	Shield the leg and wing tips with aluminium foil. Turn the poultry over when the oven beeps. You can defrost either whole chickens or chicken portions.
3	Fish	0.2 - 2.0 kg	20 - 30 mins.	Shield the whole tail of the fish with aluminium foil. Turn the fish over when the oven beeps. This programme is well-suited to trout, plaice, salmon and cod, whether whole or in fillets.
4	Fruit	0.2 - 0.5 kg	5 - 10 mins.	Spread the fruit out in a glass bowl. Cover during defrosting and standing. Stir carefully before leaving to stand. This programme is well-suited to soft fruit, such as raspberries, strawberries and blackberries. You can also defrost other fruit, such as apple slices or cherries.
5	Bread	120 - 750 g	5 - 10 mins.	Put the bread rolls, baguette, bread slices or whole loaves on kitchen paper on the glass plate.

Setting a Standing Time

The Hold Time can be used to set a standing time automatically (without microwave cooking). You do not need to watch the clock; the oven will beep when the standing time is over.

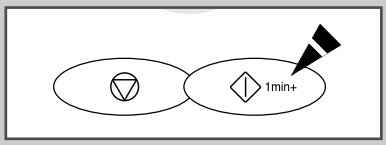


1 Press the Ausgleichszeit (⧗) button.
Result: The follwing indication are displayed :
H (Hold/Delay mode)



2 Select the standing time by turning dial knob.

3 Press Start (◇ 1min+) button.
Result: The oven beeps when the standing time is over.

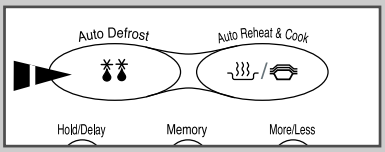


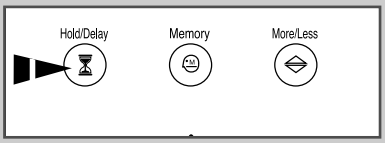
Multistage Cooking

Your microwave oven can be programmed to cook food in up to four stages.

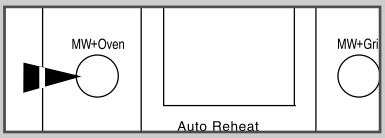
Example: ***You wish to defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 1.8 kg chicken in four stages:***

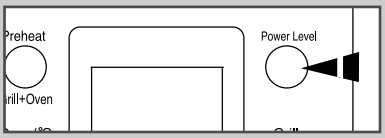
- ***Defrosting***
- ***Standing for 1 minute***
- ***Grill for 15 minutes***
- ***Combined convection and microwave cooking at 200°C for 30 minutes***





➢ The first two stages must be defrosting and a standing time. The combination, convection, and grill modes can only be used once each in the remaining two stages; microwaves can however be used twice at two different power levels. The convection tray should be used, when grill, convection, and combination cooking are required.





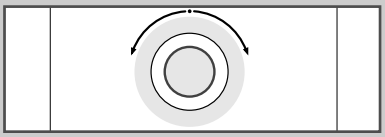
1 Press the Auftau-Automatik (⁂) button and set the weight by turning the dial knob the appropriate number of times (1.8 kg in the example).

2 Press Ausgleichszeit(⧗) and set the standing time by turning the dial knob the appropriate number of times (1 minute in the example).

3 Press GRILL and set the cooking time by turning the dial knob the appropriate number of times (15 minutes in the example).

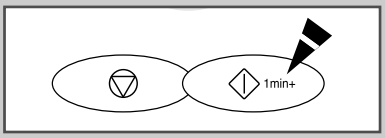
4 Set the convection temperature by pressing the MW+Heissl. button the appropriate number of times (200°C in the example).

5 Set the microwave power level by the pressing Leistungsstufe the appropriate number of times (70% in the example)



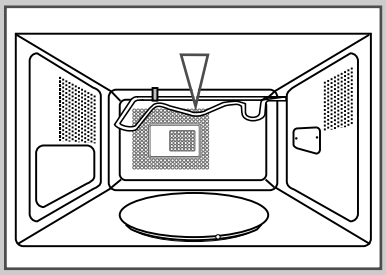
6 Set the combined mode cooking time by turning the dial knob (30 minutes in the example).

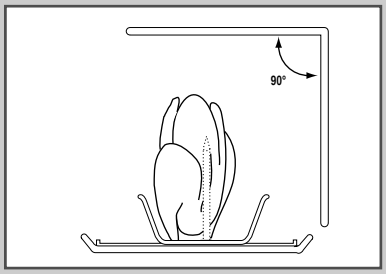
7 Press Start (◇ 1min+) button.
Result: Cooking starts and when it has finished:
- When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- If the door is open, or the Stop (▽) button is pressed, current time will be displayed.



Choosing the Heating Element Position

GB





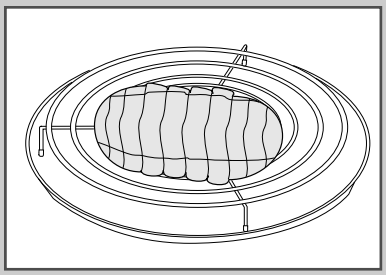
The heating element is used when cooking food by convection, grilling or spit roasting. It can be placed in one of two positions:

- ***Horizontal position for convection cooking and grilling***
- ***Vertical position for spit roasting only***

Only change the position of the heating element when it is cold and do not apply excessive force when placing it in the vertical position.

To set the heating element to the...	Then...
Vertical position (spit roasting only)	◆ Pull down on the heating element ◆ Push it towards the back of the oven until it is parallel with the back wall
Horizontal position (convection cooking and grilling)	◆ Pull the heating element towards you ◆ Push it upwards until it is parallel with the roof of the oven

Choosing the Accessories



Traditional convection cooking does not require any special cookware. You should, however, use only cookware that you would use in your normal oven.

Microwave-safe recipients are not usually suitable for convection cooking; do not use plastic containers, dishes, paper cups, towels, etc.

If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof. Metallic cookware or utensils may damage your oven.

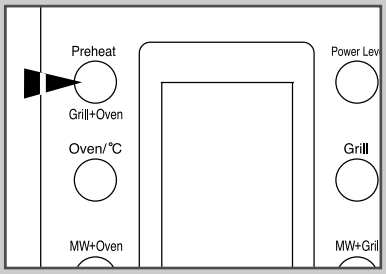
For further details on suitable cookware and utensils, refer to the Cookware Guide on page 31.

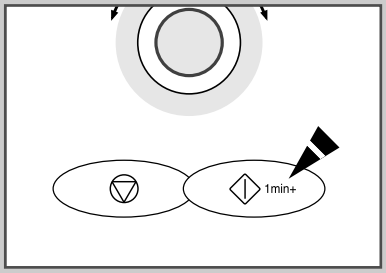
Preheating the Oven

GB

For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven.

The maximum preheating time is 60 minutes. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically.





1 Check that the heating element is in the correct position for the type of cooking that you require; refer, if necessary, to page 20 for further details.

2 Open the door and place the convection tray.

3 Press the Vorheizen button.
Result: The following indications are displayed:
(convection mode)
(grill mode)
250°C (temperature)

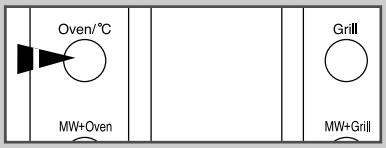
4 Press the Vorheizen button one or more times to set the temperature.

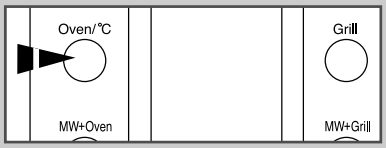
5 Press the Start (1min+) button.
Result: The oven is preheated to the requested temperature.

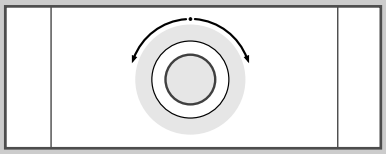
Cooking by Convection

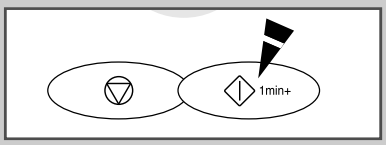
The convection mode enables you to cook food in the same way as in a traditional oven. Microwaves are not used. You can set the temperature, as required, in a range varying from 40°C to 250°C in eight preset levels. The maximum cooking time is 60 minutes.

- If you wish to preheat the oven, see above.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.









1 Check that the heating element is in the horizontal position and that the convection tray is in position.

2 Open the door and place the recipient on the convection tray.

3 Press the Heissl/°C button.
Result: The following indications are displayed:
(convection mode)
(one-stage cooking)
250°C (temperature)

4 Press the Heissl/°C button one or more times to set the temperature.

5 Set the cooking time by turning the dial knob.

6 Press the Start (1min+) button.
Result: Cooking starts and when it has finished:
- When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- If the door is open, or the Stop ( ) button is pressed, current time will be displayed.

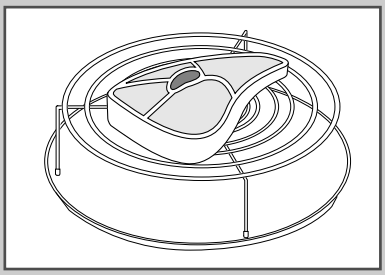
NOTE If you would like to know the current temperature of oven cavity, press OVEN/°C button.

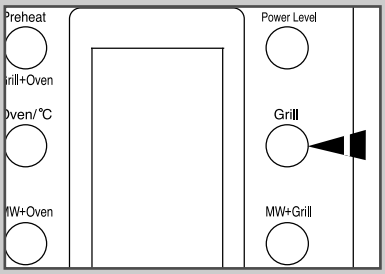
Temperature Settings

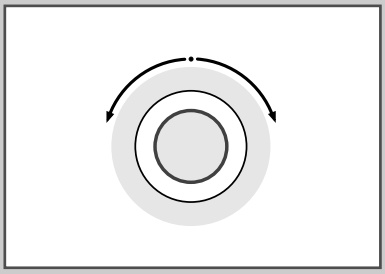
250° C	220°C	200°C
180°C	160°C	140°C
100°C	40°C	

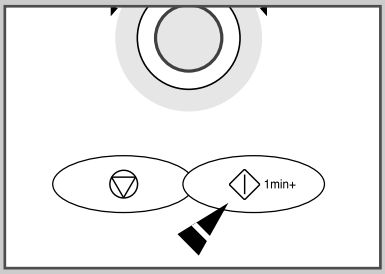
Grilling

GB









The grill enables you to heat and brown food quickly, without using microwaves.

- ***Always use oven gloves when touching the recipients in the oven, as they will be very hot.***
- ***You can get better cooking and grilling, if you use the high rack.***

1 Check that the heating element is in the horizontal position, unless you are using the roasting spit, and that the appropriate rack is in position.

2 Open the door and place the food on the rack.

3 Press the GRILL button.

Result: The following indications are displayed:
(grill mode)
(one-stage cooking)

4 Set the grilling time by turning the dial knob.

☛ The maximum grilling time is 60 minutes.

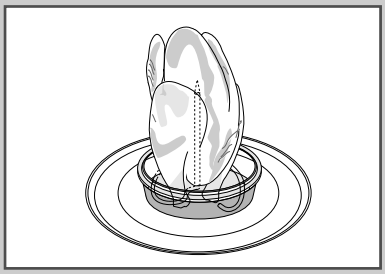
5 Press the Start (1min+) button.

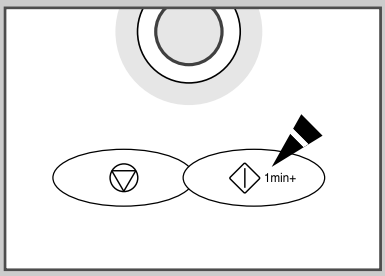
Result: Grilling starts and when it has finished:
- When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- If the door is open, or the Stop ( ) button is pressed, current time will be displayed.

Spit-Roasting

GB

The roasting spit is useful for barbecue cooking, as you do not need to turn the meat over. It can be used for combined microwave and grill cooking.





- Make sure that the weight of the meat is evenly distributed on the spit and the spit rotates freely.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.

1 Make sure that the heating element is in the vertical position; refer to page 20 for further details.

2 Push the roasting spit through the centre of the meat.
Example: Push the spit between the backbone and breast of a chicken.

3 Place the spit on its stand and place the stand onto the glass bowl and the glass bowl onto the convection tray.

4 To help brown the meat, brush it with cooking oil.

5 Place the oven-proof convection tray on the glass plate in the oven.

6 Select combined microwave and grill, power level and time.

For...	Refer to page...
Combined microwave and grill	26

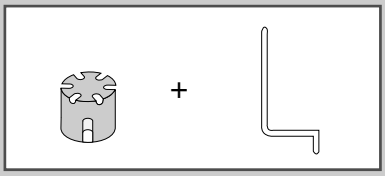
7 Press Start (◇ 1min+) button.

Result: Cooking starts and the spit rotates. When it has finished:
- When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- If the door is open, or the Stop (▽) button is pressed, current time will be displayed.

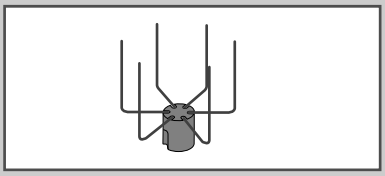
8 When the meat has been fully cooked, carefully remove the spit, using oven gloves to protect your hands.

Using The Vertical Multi-spit

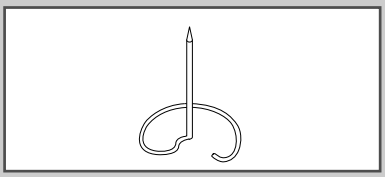
GB



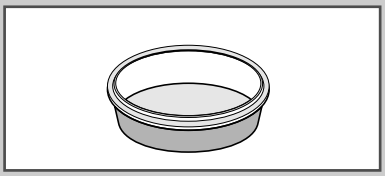
Coupler Barbecue, Skewer,



Multi-Spit



Roasting-Spit



Glass Bowl

MULTI-SPIT FOR KEBAB

With the multi-spit with 6 kebab skewers you can easily barbecue meat, poulty, fish, vegetables(like onions, pepperes or courgettes)and fruit which are all cut into pieces.
You can prepare the above food with the kebab skewers by using grill or combination mode.

USE OF THE MULTI-SPIT WITH KEBAB SKEWERS

1. For preparing kebab with the multi-spit take roasting-spit with the 6 skewers.

2. Put the same amount of food each skewer.

3. Place the roasting- spit into the glass bowl and insert the multi-spit into it.

4. Put the glass bowl with the multi-spit in the centre of the glass plate.

➢ Make sure that the grill heating element is in the right position at the back wall of the cavity and not at the top before starting the grilling process.

REMOVING THE MULTI-SPIT FROM THE OVEN AFTER GRILLING

1. Use oven gloves for taking for glass bowl with the multi-spit out of the oven, because it will be very hot.

2. Take out multi-spit out of the spit stand by using oven gloves as well.

3. Take out carefully the skewers and use a fork for removing the food pieces from the skewers.

➢ The multi-spit is not suitable for cleaning in the dishwasher. Therefore clean it with warm water and washing up liquid by hand. Remove the vertical multi-spit from the oven, as long as you do not need it or you do not operate the microwave oven.

Combining Microwaves and Convection

GB

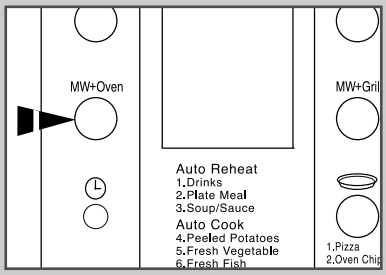
Combination cooking uses both microwave energy and convection heating. No preheating is required as the microwave energy is immediately available.

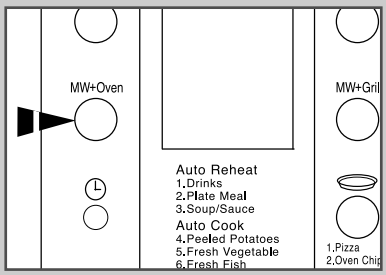
Many foods can be cooked in combination mode, particularly:

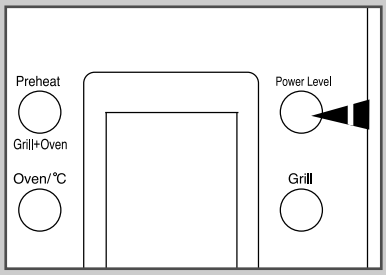
- ***Roast meats and poultry***
- ***Pies and cakes***
- ***Egg and cheese dishes***

☛

- ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
- ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.







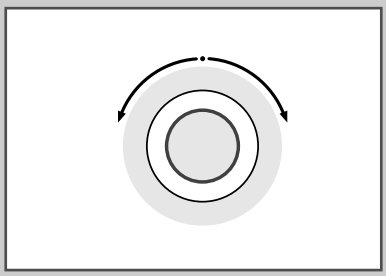
1 Open the door . Place the food on the convection tray and place it in the centre of the glass plate. Close the door.

☛ The heating element must be in the horizontal position.

2 Press the MW+Heissl. button.

Result: The following indications are displayed:

(microwave mode)
(convection mode)
(one-stage cooking)
(power level)
250°C (temperature)

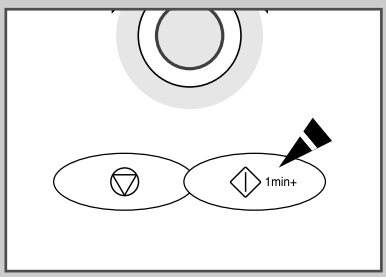


3 Press the MW+Heissl. button one or more times to set the required temperature.

4 Select the appropriate power level by pressing the Leistungsstufe button until the corresponding percentage is displayed (10-70%).

5 Set the cooking time by turning the dial knob.

☛ The maximum cooking time is 60 minutes.

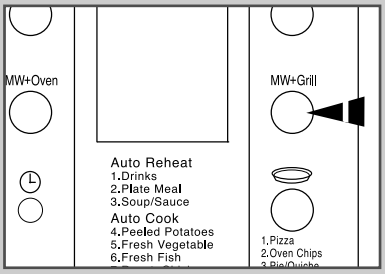


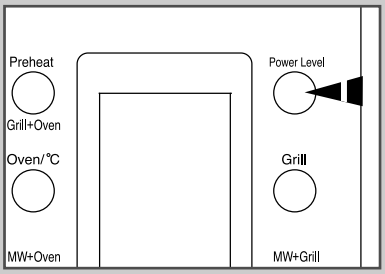
6 Press the Start (1min+) button.

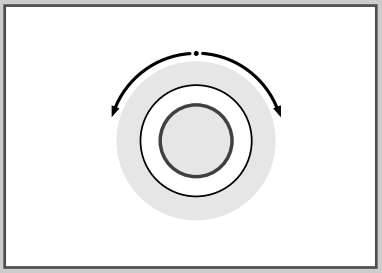
Result:
- Combination cooking starts.
- The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
- When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- If the door is open, or the Stop ( ) button is pressed, current time will be displayed.

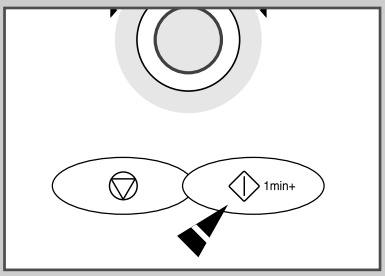
NOTE If you would like to know the current temperature of oven cavity, press OVEN/°C button.

GB









You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.

☛
- ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
- ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and grilling, if you use the high rack.

1 Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the convection tray. Close the door.

2 Press the MW+GRILL button.

Result: The following indications are displayed:
- (microwave mode)
- (grill mode)
- (one-stage cooking)
- (power level)

3 Select the appropriate power level by pressing the Leistungsstufe button until the corresponding percentage is displayed (10-70%).

☛ You cannot set the temperature of the grill.

4 Set the cooking time by turning dial knob.

☛ The maximum cooking time is 60 minutes.

5 Press the Start (◇ 1min+) button.

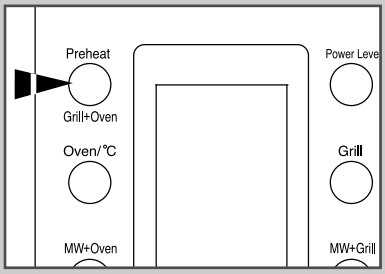
Result:
- Combination cooking starts.
- When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- If the door is open, or the Stop (▽) button is pressed, current time will be displayed.

Combining Grill and Convection

GB

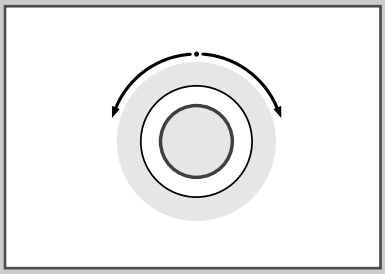
Combination cooking uses grill and convection heation.

☞ ◆ ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.



1 Open the door. Place the food on the convection tray and place it in the center of the glass plate. Close the door.

☞ The heating element must be in the horizontal position.

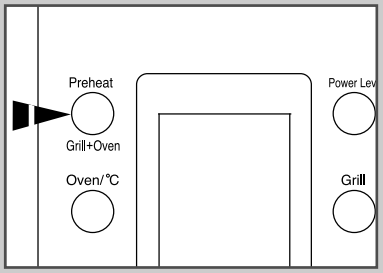


2 Press the GRILL+Heissl. button.

Result: The following indications are displayed:
- (grill mode)
- (convection mode)
- (one-stage cooking)
- 250°C (temperature)

3 Set the cooking time by turning the dial knob.

☞ The maximum cooking time is 60 minutes.

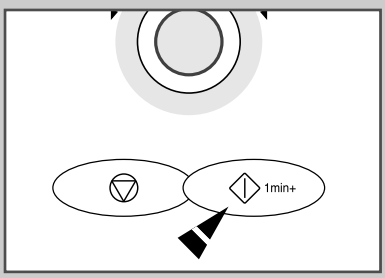


4 Press the GRILL+Heiss. button one or more times to set the required temperature.

5 Press the Start (◇ 1min+) button.

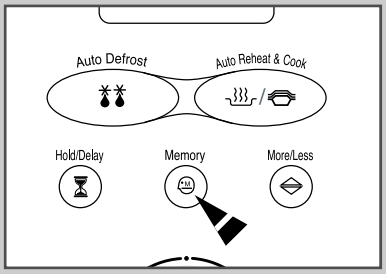
Result:
- ◆ Combination cooking starts.
- ◆ When the cooking time is over, the oven will be oven beeping and flashing ":0" four times. And the oven will beeps every one minute.
- ◆ If the door is open, or the Stop (▽) button is pressed, current time will be displayed.

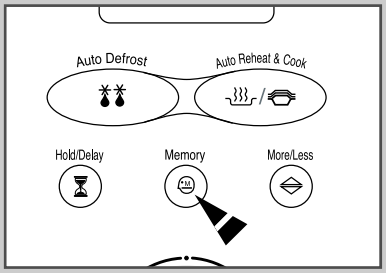
NOTE : If you would like to know the current temperature of oven cavity, press OVEN/°C button.



Using the Memory Cook Feature

GB





If you often cook or reheat the same types of dishes, you can store the cooking times and power levels in the oven's memory, so that you do not have to reset them each time.

You can store two different settings.

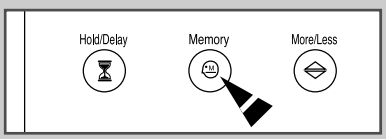
Storing the Settings

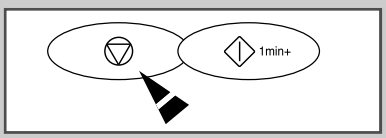
1	**To programme the...**	**Then press MEMORY...**
	First setting	Once
	Second setting	Twice
2	Set your cooking programme as usual (cooking time and power level); see page 12 if necessary.	
3	Press Speicher button. Result: Your settings are now stored in the oven's memory.	

Using the Settings

1	Place the food to be cooked in the oven.	
2	**To select the...**	**Then press MEMORY...**
	First setting	Once
	Second setting	Twice
3	Press Start (◇ 1min+). Result: The food is cooked as requested.	

Using the Demonstration Mode





You can see or learn how to operate your oven without heating using the demostration function. You should leave the demonstration mode to operate the oven normally. You can either set or clear the demonstration mode by the same method.

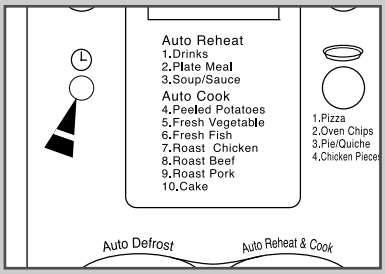
1	Press the Stop(▽) and Speicher buttons at the same time.
2	The operate normally, press the Stop(▽) and Speicher buttons again at the same time.

Safety-locking Your Microwave Oven

GB

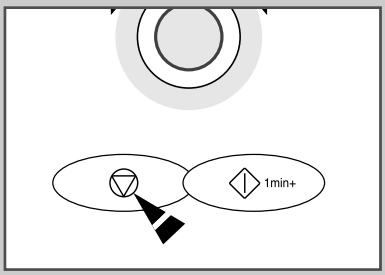
Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.

The oven can be locked at any time.



1 Press the Clock ( ) and Stop ( ) buttons at the same time.

Result:
- The oven is locked.
- A letter "L" is displayed.

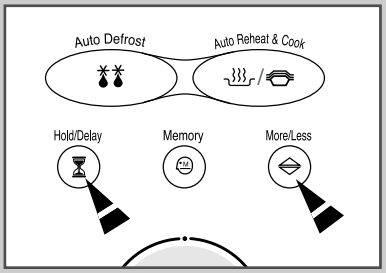


2 To unlock the oven, press the Clock ( ) and Stop ( ) buttons again at the same time.

Result:
- The letter "L" is no longer displayed.
- The oven can be used normally.

Switching the Beeper Off

GB



You can switch the beeper off whenever you want.

1 Press the Ausgleichszeit (⧗) and Plus/Minus (◈) buttons at the same time.

Result: The oven does not beep to indicate the end of a function.

2 To switch the beeper back on, press the Ausgleichszeit (⧗) and Plus/Minus (◈)buttons again at the same time.

Result: The oven operates normally.

Cookware Guide

GB

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.

Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✔ ✘	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Browning plate	✔	Do not preheat for more than 8 minutes.
China and earthenware	✔	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✔	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups and containers	✔	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✘	May catch fire.
• Recycled paper or metal trims	✘	May cause arcing.
Glassware		
• Oven-to-table ware	✔	Can be used, unless decorated with a metal trim.
• Fine glassware	✔	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✔	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✘	May cause arcing or fire.
• Freezer bag twist ties	✘	
Paper		
• Plates, cups, napkins and kitchen paper	✔	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✘	May cause arcing.
Plastic		
• Containers	✔	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✔	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✔ ✘	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✔	Can be used to retain moisture and prevent spattering.

Cleaning Your Microwave Oven

GB

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Glass plate and roller ring***

☛ ALWAYS ensure that the door seals are clean and the door closes properly.

1	Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2	Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3	To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the glass plate and heat for ten minutes at maximum power.
4	Wash the dishwasher-safe plate whenever necessary.

Recommendations

DO NOT spill water in the vents.

NEVER use any abrasive products or chemical solvents.

Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

Storing and Repairing Your Microwave Oven

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

Only a qualified microwave service technician should perform repairs.

☛ NEVER remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

Storing the Oven

If you wish to store your oven away temporarily, choose a dry, dust-free place.

Reason: Dust and damp may adversely affect the working parts in the oven.

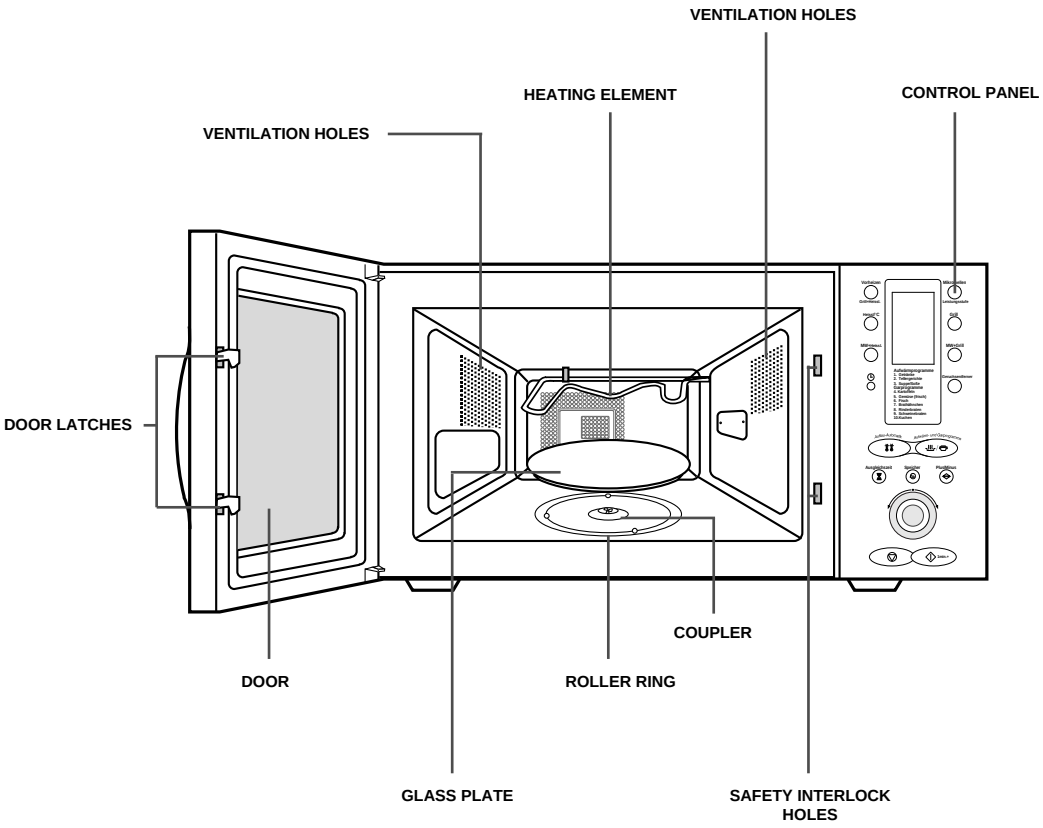
Technical Specifications

GB

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power source	230 V ~ 50 Hz AC
Power consumption	
Maximum power	3200 W
Microwave	1500 W
Grill (heating element)	1450 W
Convection (heating element)	1700 W
Output power	90 W/900 W - 10 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x D x H)	
Outside	547 x 528 x 339 mm
Oven cavity	358 x 365 x 229 mm
Weight	
Shipping	30 kg approx.
Net	26 kg approx.

GB


VENTILATION HOLES
HEATING ELEMENT
CONTROL PANEL
VENTILATION HOLES
DOOR LATCHES
COUPLER
DOOR
ROLLER RING
GLASS PLATE
SAFETY INTERLOCK HOLES

Control Panel (CE116KT/CE118KF)

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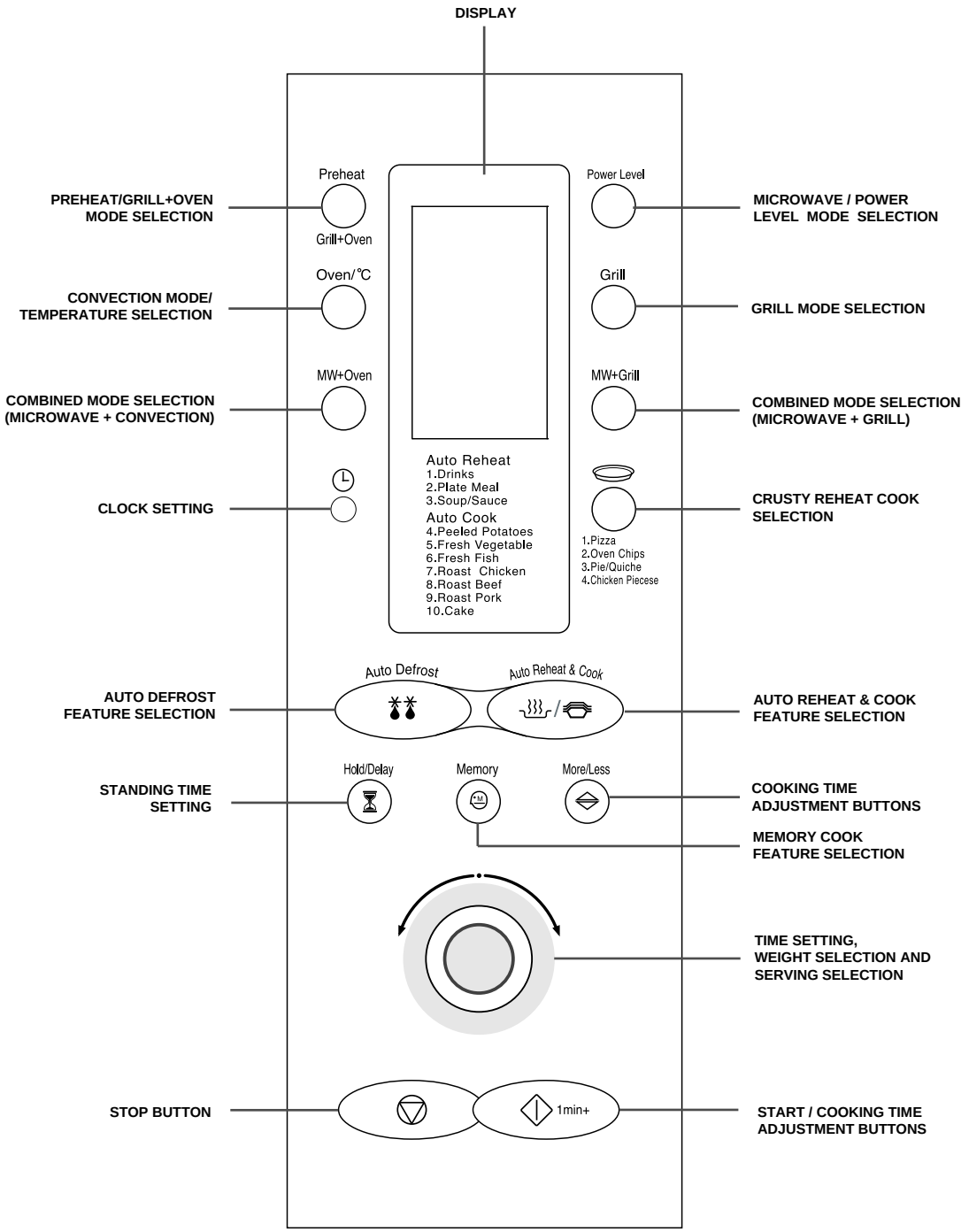

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